

CATERING



DISHES

LEMON-EGG CHICKEN SOUP

CHEESE GNOCCHI & TRUFFLE

shitake ragout, graviera, fresh black truffle

PASTITSIO

baked ziti pasta, bechamel, beef-lamb-pork ragout, tomato sauce

MOUSSAKA

roasted sliced eggplants & potatoes, lamb-beef pork ragout, cheesy bechamel sauce

ORZO w BUTTERNUT SQUASH

brown butter, sage, rosemary, cinnamon, graviera cheese

GRILLED LAMB CHOPS

pomegranate marinade, briam, xinomavro wine sauce

GRILLED FLANK STEAK

greek fries, zhoug sauce

ROASTED LEMON CHICKEN 2

organic statler chicken breast, avgolemono sauce, roasted lemon potatoes

BRIZOLA

seared thick pork chop, coffee-molasses sauce, lemon-olives & feta poulenta, giant baked bean

PAN ROASTED DUCK BREAST

mushroom farrotto, sour cherry sauce

STIFADO KASTANA & POTATOES

beef stew, chestnuts, balsamic onions, spices, herbs, skordalia purée

BRAISED LAMB SHANK TAJINE

tomato harissa, apricots, prunes, chickpeas, almonds, herbs, whipped feta, couscous

VEGETABLES TAJINE

zucchini, eggplant, bell peppers, carrots, tomatoes, fried chickpeas, raisins, cilantro, preserved lemon, bulgur, crumbled feta

SALADS & SIDES

HORIATIKI SALAD

romaine lettuce, tomatoes, cucumbers, bell peppers, pickled onions, kalamata olives, feta cheese, lemon-olive oil dressing

SAGANAKI & PEAR SALAD

fried halloumi cheese, frisée lettuce, pears, olives, onions, candied walnuts

ORGANIC BEETS & SKORDALIA

roasted beets with yogurt garlic-potato dip, pickled red onions, toasted pistachios, dill oil

FALAFEL SALAD

bell peppers, cucumber, carrots, olives, spinach, yogurt-tahini dressing

MEZEDS

WHIPPED FETA DIP & OLIVES

za'atar, sumac, marinated olives, tomatoes confit

GRILLED OCTOPUS

potato foam, black olive dust, paprika oil

SHRIMP SAGANAKI w OUZO

sauteed jumbo shrimp, garlic, honey vinegar, feta

YIAYIA'S MEATBALLS

beef & pork meatballs, avgolemono sauce, Santorini capers

LAMB CIGAR ROLLS

braised lamb w dried apricots rolled in phillo dough, spicy red pepper, dukkah spice

GRILLED LAMB RIBLETS

marinated lamb baby back ribs, tzatziki sauce

DAKOS (GREEK BRUSCHETTA)

fried eggplant, zucchini, bell peppers, stracciatella cheese, olives, capers, herbs

FRIED FETA w PEPPERED HONEY

egg, panko, sesame seeds, lemon zest

SPANAKOPITA SOUFRA

phillo dough, spinach, onions, feta, tzatziki

BRIAM (ROASTED VEGETABLES)

eggplant, zucchini, bell peppers, onions, tomatoes, olives, almonds, pistachios, raisins, pita bread

ZUCCHINI CRISPS

milk, flour, lemon yogurt dip

DOLMADES

grape leaves stuffed with bulgur, tomato, herbs, avgolemono sauce

FALAFEL

chickpeas, onion, herbs, yogurt tahini dip

TRIPLE COOKED FRIED POTATOES

oregano, feta, tzatziki dip

HORTA w MANURI CHEESE

seasonal cooked greens, tomato, EVOO, lemon

PAPABRAVAS & LOUKANIKO

potatoes, sweet potatoes, onions, paprika oil, sherry vinegar, htipiti sauce

GLAZED PORK BELLY GYROS

giant butter beans, tomato sauce, salsa verde

INDIVIDUAL DIP w PITA

Hummus Roasted Eggplant
Kopanisti Mohammara
Tzatziki Skordalia